50 μm to 800 μm is 10% to 60%, a gel formed from a non-myosin gelation material is present as a continuous phase, and the gel is a gel obtained by carrying out crosslinking with a protein crosslinking enzyme".

[0004] Patent Document 4 proposes "a composition that contains at least one kind of an ionizable emulsification agent or a salt thereof; and an ionic complex that is generated from one or more substances selected from the group consisting of an ionizable polypeptide, a salt thereof, an ionizable hydrocolloid, and a salt thereof, or generated in the presence of a crosslinking agent in a case where the charges on the emulsification agent, the polypeptide, and the hydrocolloid described above have the same sign".

Patent Document 5 proposes "a method of texturing fat, which is used for a meat-like product, which is characterized by; (a) mixing 100 parts of a triglyceride fat and about 2 to about 20 parts of an oil-soluble gelling agent at a temperature higher than a gelation temperature; and (b) cooling the mixture to a temperature lower than the gelation temperature, and stirring the mixture during the cooling to provide irregularly-shaped discrete particles of a gelated fat".

[0005]

Patent Document 1: JP6446473B

Patent Document 2: JP1987-146584A (JP-S62-146584A)

Patent Document 3: JP6265121B

Patent Document 4: JP1995-502172A (JP-H07-502172A)

Patent Document 5: JP1977-057357A (JP-S52-057357A)

SUMMARY

[0006] In order to produce a food texture similar to fatty meat, it is preferable that a release amount of oily during chewing is large. However, in the food material in the related art, the release amount of oil is insufficient even though the food texture is similar to that of fatty meat.

Therefore, an object of an example of the present disclosure is to provide a fat lump composition and a meat substitute, which have a large release amount of an oily component in a case of being chewed, as compared with a food material in the related art.

[0006a] In one aspect, the present disclosure refers to a fat lump composition comprising:

a granular body that contains an oil and/or fat having a melting point of 0.1°C or higher; and

an edible and ionically crosslinkable polymer that is crosslinked with a cation,

wherein an average particle diameter of the granular bodies is 50 μm or more and 500 μm or less.

[0006b] In another aspect, the present disclosure refers to a meat substitute comprising: a lean meat-like portion containing a protein; and

the fat lump composition as defined above.

[0007] The above-described objects are achieved by the following means. That is:

<1> A fat lump composition comprising:

a granular body that contains an oil and/or fat having a melting point of 0.1°C or higher; and

an edible and ionically crosslinkable polymer that is crosslinked with a cation,

in which an average particle diameter of the granular bodies is 50 μm or more and 500 μm or less.

<2> The fat lump composition according to <1>, further comprising:

a surfactant,

in which an HSP distance between the ionically crosslinkable polymer and a hydrophilic moiety of the surfactant is 10 or less.

<3> The fat lump composition according to <1> or <2>, in which the fat lump composition contains a gel containing the ionically crosslinkable polymer, and a volume of the gel is 10% or more and 300% or less with respect to a volume of the granular body.

<4> The fat lump composition according to any one of <1> to <3>, in which in a case where a fat lump composition having a thickness of 2 mm, a ratio of vertical length:lateral length = 1:1, and a weight of 2 g is heated for 5 minutes on a hot plate at 90°C and subsequently, pressurized from a surface of the fat lump composition after heating at a pressure of 300 g/cm^2 for 1 minute in a thickness direction, an amount of a liquid released from the fat lump composition after heating is 30% by mass or more with respect to an amount of the oil and/or fat contained in the fat lump composition before heating, in a case where the fat lump composition after heating is pressurized.

<5> The fat lump composition according to any one of <1> to <4>, in which a CV value of a particle diameter of the granular body is 30% or less.

<6> The fat lump composition according to any one of <1> to <5>, in which a melting point of the oil and/or fat is 1°C or higher and 30°C or lower.

<7> The fat lump composition according to any one of <1> to <6>, in which the oil and/or fat is at least one selected from coconut oil, olive oil, palm oil, canola oil, or oleic acid.

<8> The fat lump composition according to any one of <1> to <7>, in which the granular body contains water.

<9> The fat lump composition according to any one of <1> to <8>, in which the fat lump composition has a sheet shape and has a thickness of 0.5 mm or more.

<10> A meat substitute comprising:

a lean meat-like portion containing a protein; and

the fat lump composition according to any one of <1> to <9>.

[0008] According to the example of the present disclosure, there are provided a fat lump composition and a meat substitute, which have a large release amount of an oily component in a case of being chewed, as compared with a food material in the related art.